

Snickerdoodle Rice Krispie Treats (adapted from Cookies & Cups)

1 stick butter
16 oz bag mini marshmallows (reserving 2 cups to add in at the end)
1 1/2 tsp vanilla
3/4 tsp kosher salt
1 1/2 tsp ground cinnamon
9 cups Rice Krispie cereal

Topping:

1/4 tsp cinnamon
2 Tbsp granulated sugar

Line a 9 x 13 pan with aluminum foil and lightly butter or lightly spray with cooking spray. In a large saucepan, melt butter over medium heat. Once butter is melted, continue to cook the butter until it boils and begins to brown, stirring constantly. Take two cups of the mini marshmallows and set aside. Once the butter is an amber color, add in the large portion of the marshmallows and stir until completely melted. Remove from heat and stir in the vanilla, salt and cinnamon. Gently fold in the cereal until coated evenly. Fold in the remaining 2 cups of marshmallows. Coat your finger tips in softened butter and pat the mixture into prepared pan, pressing in evenly. Sprinkle with topping. Cool completely and cut into bars.

Susan

You Go Girl!

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